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THE ART
OF
BLENDING AND COMPOUNDING
LIQUORS AND WINES

SHOWING HOW ALL THE FAVORITE BRANDS AND VARIOUS GRADES OF WHISKEYS
BRANDIES WINES &C &C ARE PREPARED BY DEALERS AND RECTIFIERS
FOR THE TRADE GIVING DIRECTIONS FOR MAKING ALL THE
INGREDIENTS USED IN THEIR PREPARATION

AND VALUABLE INFORMATION CONCERNING

WHISKEYS IN BOND

BY JOSEPH FLEISCHMAN



NEW YORK
DICK & FITZGERALD PUBLISHERS
18 ANN STREET

TP 612
F5

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36414



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THE ART OF BLENDING AND COMPOUNDING LIQUORS.

INTRODUCTORY REMARKS.

It is a generally well understood fact that the thirsty individual who takes his glass of whiskey at any of even the first-class public bars, saloons or parlors, does not know what he drinks. The proprietor who purchases, and the bartender who dispenses, the liquors are probably also in the same blissful state of ignorance. Very few persons, outside of those engaged in the wholesale trade, understand what is meant by blending and compounding liquors.

The moment a barrel of liquor leaves the

bonded warehouse, the first thing thought of, and *done*, is to reduce its cost. The blender knows how to make the bonded liquor produce a profit of 25 to 50 per cent. on the amount he paid for it, and frequently a great deal more.

For the changes made by these cheapening processes neither the saloon-keeper nor his bartender is responsible; they can only offer for sale what they are able to purchase. The purchaser accepts the liquors he buys for what they are represented to be.

The profits derived from this system of blending and mixing must be very great, judging from the large commissions that a rectifier is able to allow his agents for the sale of his products, amounting, sometimes, to \$20 and \$30 per barrel, and even more.

The object of this work is to give the dispenser of liquors thorough and practical information, by which he will be enabled to

compound and blend liquors for his own purposes, and thus secure the additional profit, and at the same time produce as good an article as the market affords—if not better.

The methods and receipts contained in this work are all given by one who has been in that line of business for many years, and they are substantially those in general use at the present time. The cost value noted for each product is closely reckoned, and will only vary in a trifling degree as the market price of the ingredients employed may fluctuate from time to time; but, as the trade rates for the manufactured liquors generally follow those fluctuations, the margin of profit will remain about the same.

If, however, there should be no desire on the part of the purchaser to manufacture liquors for himself, still the information afforded here will enable him to judge of the actual value of the goods he buys.

WHISKEY IN BOND.

All whiskeys, as soon as they are distilled, are placed under the supervision of a Government Agent in a bonded warehouse, where they are permitted to remain stored for three years, if not sooner withdrawn.

Before a permit is granted for the withdrawal of whiskey from bond, a tax of 90 cents per gallon of proof spirits must be paid.

As the bonded warehouses are usually heated so as to keep a uniform temperature of about 90° Fahrenheit all the year round, there is a natural shrinkage in the contents of every barrel.

This shrinkage or *outage* is mainly due to the absorption and evaporation of the water, and the consequence is an increase in the proof-strength of what remains in the barrel, so that at the end of three years, although the *outage* may be considerable, the actual

loss of proof-liquor will not be much, if any, over four gallons.

The following table will show the probable outage of each barrel, with the increase of proof, and Government allowance at the expiration of each six months; it being understood that a barrel when placed in bond contains 45 gallons.

TABLE OF OUTAGE, GOVERNMENT ALLOWANCE,
AND GAIN IN PROOF, EACH SIX MONTHS.

<i>Months.</i>	<i>Government Allowance.</i>	<i>Proof Gallons.</i>	<i>Wine Gallons.</i>	<i>Above Proof.</i>
6	1 $\frac{1}{2}$	43 $\frac{1}{2}$	44	3 per ct.
12	3	42	43 $\frac{1}{2}$	5 do.
18	4 $\frac{1}{2}$	42	43	5 do.
24	5 $\frac{1}{2}$	41	42 $\frac{1}{2}$	7 do.
30	6 $\frac{1}{2}$	39	42	9 do.
36	7 $\frac{1}{2}$	38	41	12 do.

There will be usually during three years a shrinkage of 10 to 12 gallons in the contents of each barrel, and the increase in the

percentage of proof of the remaining contents will be from 16 to 18 per cent.

The tax for withdrawal at the end of three years is computed in the following manner :

When a barrel of whiskey is placed in bond it contains full 45 gallons usually rather over ; it would probably, in three years, suffer a shrinkage of 12 gallons ; at the same time the increase of proof of the remainder would be about 16 per cent.

Original bulk, say $45\frac{1}{2}$ gallons.

Shrinkage, 12 do.

Leaving, $33\frac{1}{2}$ Wine gallons.

16% of $33\frac{1}{2}$ = $5\frac{1}{3}$ Increase of proof.

$38\frac{5}{6}$ Gallons, proof.

On which the tax of 90 cents per gallon has to be paid, amounting to \$34.95. In some cases it may be that the shrinkage is greater than 12 gallons, but in that case the holder suffers, not the government.

In order to give a general idea of the value of the whiskeys produced by the leading distilleries, the following table is offered, showing the average market price per gallon when newly distilled and first placed in bond, and subject to a tax of 90 cents per gallon when withdrawn:

RYE WHISKEY.	Price in bond.	Distillery.	Office.
Hainesville,	.65	West Virginia,	Philadelphia, Pa.
Gibson,	.70	Philadelphia,	do.
Dougherty,	.65	do,	do.
Guggenheim,	.70	Pittsburgh,	Pittsburgh, Pa.
Monticello,	.60	Baltimore,	Baltimore, Md.
Mount Vernon,	.65	West Virginia,	Philadelphia, Pa.
<hr/>			
BOURBON WHISKEY.			
McBrayer,	.65	Frankfort, Ky.,	Louisville, Ky.
Monarch,	.60	Owensboro, Ky.,	Owensboro, Ky.
Atterton,	.50	Cynthiana, Ky.,	Louisville, Ky.
Mallingsly,	.40	Louisville, Ky.	do.
Crow,	.40	Lexington, Ky.	do.

It is only in the very highest grades of blended liquors that the products of the foregoing distilleries are used in any large proportion. The lower grades are made up more or less with spirits, which cost from \$1.10 to \$1.25 per gallon, tax paid, and this

is where the compounder's profit begins. It will be shown, further on, how these spirits may be employed to produce the different grades of liquors at the prices required.

FRUIT JUICES AND FLAVORINGS.

All newly-distilled liquors and spirits have a rough and pungent taste, which must be remedied before they can be used as beverages. This is done by fruit-juices or flavors, which are mainly alcoholic extracts of fruits or other substances, and are employed in certain proportions to counteract the raw taste of the new spirits.

These extracts may be prepared with very little difficulty, and generally better and cheaper than they can be purchased ready-made, for in these days, articles used only for the purposes of adulteration are them-

selves largely adulterated and, in the case of fruit-extracts especially, often factitious.

A very simple apparatus may be made, which will answer every purpose.

Procure a barrel of, say, 40 gallons capacity ; about four inches from the bottom insert a tightly-fitting false bottom, pierced with a considerable number of holes about a quarter or a third of inch in diameter ; fit a faucet in firmly, below the false bottom, and the macerating tub is ready for use.

The ingredients to be macerated should be well bruised, and placed in the barrel, and the fluid used poured on them and the whole allowed to macerate together for not less than three days, and as much longer as possible. If these general directions are properly carried out, the following extracts will be all that can be desired. Smaller quantities may be made by using smaller proportions of each ingredient.

PRUNE JUICE.

Macerate, Prunes, 100 lbs.
Raisins, 25 "
with proof Spirits, 30 gals.
and Water, 7 $\frac{1}{2}$ "

PEACH JUICE.

Macerate, Dried Peaches, 100 lbs.
Dried Apples, 25 "
with Proof Spirits, 40 gals.

ST. JOHN'S BREAD EXTRACT.

Macerate, St. John's Bread, 100 lbs.
Dates, 25 "
with Proof Spirits, 40 gals.

RAISIN EXTRACT.

Macerate, Raisins, 200 lbs.
Liquorice Root, 4 "
with Spirits, 40 gals.

TEA EXTRACT.

Macerate, Green Tea, 25 lbs.

Currants, 100 "

with Spirits, 40 gals.

The flavoring extracts just described are all used in every rectifying establishment, although the fact is surrounded with a great deal of secrecy on the part of the rectifiers. There is nothing injurious in any of these extracts, and this recommends their use above all others ; they are harmless and efficient aids both to the liquors and to the pocket.

The same cannot be said of other compounds sometimes used for the same purpose in the very cheapest grades, and they should never be employed for two very efficient reasons :—

First—They are poisonous in their character.

Second—Their effects on the liquor are not permanent.

Fusel Oil of Corn, compounded with Sulphuric Acid, Sulphate of Copper, Oxalic Acid, Chloroform, Acetate of Potash, Ammonia, &c., &c., cannot be considered either attractive or wholesome.

The rectifier, who conducts his business at all honestly, takes great pains to extract all the fusel oil from the liquors which pass through his hands, and it seems utterly incomprehensible why the same injurious substance should be afterwards introduced under, perhaps, a still worse form than before.

Nevertheless, they are frequently used, and the formulæ for preparing these cheap flavors are given, leaving their use to the choice of those who will.

BOURBON OIL.

Take	Fusel Oil,	64	ounces.
	Acetate of Potassium,	4	do.
	Sulphuric Acid,	4	do.
Dissolve	Sulphate of Copper,	$\frac{1}{2}$	do.
	and Oxalate of Ammonium,	$\frac{1}{2}$	do.
	each in Water,	4	do.
Add	Black Oxide of Manganese,	1	do.

Place them all in a glass percolator and let them rest for 12 hours. Then percolate and put into a glass still, and distill half a gallon of the Bourbon Oil.

RYE OIL.

Take	Fusel Oil,	64	ounces.
	Œnanthic Ether,	8	do.
	Chloroform,	8	do.
	Sulphuric Acid,	8	do.
Add	Chlorate of Potassium,	2	do.
	Dissolved in Water,	8	do.
Place	in a glass still and distill	64	ounces.

COGNAC OIL.

Take Oil of Cocoa-nut melted, 16 ounces.

Sulphuric Acid, 8 fluid ozs.

Mix ; and when cool, add

Alcohol, 16 ounces.

Distill.

RUM ETHER. *MnO₂*

Take Black Oxide of Manganese, 2 ounces.

Acetic acid Pyroligneous Acid, 4 do.

Mix ; and add

Alcohol, 32 do.

Sulphuric Acid, 4 do.

Place in a glass retort, and distill over 32 ounces.

RUM ESSENCE.

Rum Ether, 32 ounces.

Acetic Ether, 32 do.

Butyric Ether, 8 do.

Extract of Saffron, 16 do.

Oil of Birch, $\frac{1}{8}$ do.

This last is first cut in sufficient 95% alcohol.

This is the Rum Essence of Commerce and is sold at \$32 per gallon.

BEADING OIL.

Take Oil of Sweet Almonds, 48 ounces.

Add Sulphuric Acid, 12 do.

When cool, neutralize with Ammonia (26° Baumé), and then dilute with double the volume of proof Spirits. The Sulphuric Acid must be chemically pure.

This is used to put an artificial bead on inferior liquors ; it is virtually an Oleate of Ammonia, and deleterious.

FACTITIOUS WHISKEY.

The different grades of whiskeys here given commence with No. 1, the lowest, and increasing in quality with their numbers.

GRADE NO. 1.

The lowest grade of whiskey in the market is generally composed of the following ingredients :

Spirits,	32 gallons.
Water,	16 do.
Sugar Coloring,	4 ounces.
Beading Oil,	1 do.

The Sugar Coloring, or Caramel, is harmless and can be obtained from any druggist.

This grade is about 65% proof, and costs the rectifier 75 cents per gallon. It is sold to the jobbers at 90 cents, and to the saloon proprietors for \$1.50.

The proof strength of this may be increased to 70°, 80°, or higher, the cost and price being in proportion.

GRADE NO. 2.

This quality is generally made by adding to Grade No. 1 either the Oil of Rye, or Oil

of Bourbon, making the result Rye Whiskey, or Bourbon, as the case may be. This increases the value five to ten cents on the gallon.

GRADE NO. 3.

This is also a cheap article, and consists of
Spirits, 45 gallons.
Prune Juice, $\frac{1}{2}$ do.
Sugar Coloring, 4 ounces.

As the Prune Juice reduces the proof 2 to 3%, the value will not advance more than five cents per gallon. In all these grades one ounce of Beading Oil is added to the barrel. The reason for it is, that, although the rectifier may sell this article at full proof, the jobber may add water, which would otherwise destroy the effect of the Beading Oil. This is important, as these low grades are sold by appearance and without any particular reference to quality.

GRADE NO. 4.

Spirits,	45 gallons.
Prune Juice,	$\frac{1}{2}$ do.
New England Rum,	$\frac{1}{2}$ do.
Coloring,	4 ounces.
Beading Oil,	1 do.

This will cost \$1.25 per gallon.

GRADE NO. 5.

Spirits,	45 gallons.
Prune Juice,	$\frac{1}{2}$ do.
St. John's Bread Extr.	$\frac{1}{2}$ do.
New England Rum,	$\frac{1}{2}$ do.
Coloring,	4 ounces.
Beading Oil,	1 do.
Syrup or Glycerine,	8 do.

This will cost \$1.28 per gallon.

Glycerine is often used, but it is not advisable to do so. It imports a velvety smoothness at first, more so, perhaps, than syrup, but it soon turns bitter.

BLENDING BOURBON WHISKEYS.

GRADE NO. 6.

Spirits,	40 gallons.
Mallingly Whiskey,	5 do.
Peach Juice,	$\frac{1}{2}$ do.
Coloring,	4 ounces.

This will cost \$1.30.

This grade, and those that follow, are based upon more or less genuine whiskey, and the judicious blending of the different brands.

GRADE NO. 7.

Spirits,	30 gallons.
Mallingly Whiskey,	5 do.
Atterton do.	5 do.
Peach Juice,	$\frac{1}{2}$ do.
Coloring,	4 ounces.

This blend will cost \$1.38 per gallon.

GRADE NO. 8.

Spirits,	30 gallons.
McBrayer Whiskey,	5 do.
Monarch,	5 do.
Peach Juice,	$\frac{1}{2}$ do.
Coloring,	4 ounces.

This blend of brands will cost \$1.43 per gallon. The increase in the price being entirely due to the superior brands employed.

GRADE NO. 9.

Spirits,	20 gallons.
Monarch Whiskey,	10 do.
Mallingly do.	10 do.
Peach Juice,	$\frac{1}{2}$ do.
Coloring,	4 ounces.

The increased proportion of fine whiskeys will raise the cost of this grade to \$1.50 per gallon.

GRADE NO. 10.

Spirits,	10 gallons.
McBrayer Whiskey,	10 do.
Monarch do.	10 do.
Mallingly do.	10 do.
Coloring,	2 ounces.

This will cost \$1.65 per gallon.

GRADE NO. 11.

McBrayer Whiskey,	20 gallons.
Mallingly do.	20 do.
Monticello (Rye),	5 do.
Prune Juice,	$\frac{1}{2}$ do.

This is considered the finest of all grades, as it contains no spirits, but an excellent blend of genuine whiskeys. It will cost \$1.90 per gallon.

The first five of the foregoing grades are simply spirits, and will remain so ; it is therefore unnecessary to attempt to improve

them by age ; but all the other grades should, after mixing, be tiered away in barrels on the highest floor, and allowed to remain three months before using.

RYE WHISKEYS.

The common, cheap grades of Rye Whiskey, are made of spirits, with coloring, and the addition of Rye Oil (see page 19), and branded "Rye Whiskey." Their preparation is substantially the same as given under Grades Nos. 1, 2, and 3, and need not be repeated here.

The following grades have, all of them, less or more genuine whiskey in their composition :

GRADE NO. 12.

Spirits, 40 gallons.

Hainesville Whiskey, 5 do.

Tea Extract,	$\frac{1}{2}$ gallon.
Coloring,	4 ounces.
Beading Oil,	1 do.

This grade will cost \$1.30 per gallon.

GRADE NO. 13.

Spirits,	35 gallons.
Hainesville Whiskey,	5 do.
Gibson	do. 5 do.
Tea Extract,	$\frac{1}{2}$ do.
Coloring,	4 ounces.

This grade will cost \$1.40 per gallon.

GRADE NO. 14.

Spirits,	30 gallons.
Hainesville Whiskey,	5 do.
Gibson	do. 5 do.
Dougherty	do. 5 do.
Tea Extract,	$\frac{1}{2}$ do.
Coloring,	3 ounces.

The increased proportion of genuine whiskeys will raise the cost of this grade to \$1.50 per gallon.

GRADE NO. 15

Spirits,	25	gallons.
Guggenheimer Whiskey,	10	do.
Hainesville	do.	10 do.
Tea Extract,	$\frac{1}{2}$	do.
Coloring,	2	ounces.

This makes a very good blend, and costs \$1.65 per gallon.

GRADE NO. 16.

Spirits,	10	gallons.
Guggenheimer Whiskey,	10	do.
Hainesville	do.	10 do.
Gibson	do.	15 do.
Tea Extract,	$\frac{1}{2}$	do.
Coloring,	1	ounce.

This contains only a small portion of spirits and costs \$1.80 per gallon.

GRADE NO. 17.

Guggenheimer Whiskey, 10 gallons.

Hainesville do. 10 do.

Monticello do. 25 do.

Tea Extract, $\frac{1}{2}$ do.

This grade is a very fine article, entirely genuine whiskeys, and judiciously blended. It costs \$1.95 per gallon.

It will be readily understood that the combinations of the different brands of whiskeys, with or without the addition of more or less spirits, could be extended almost indefinitely; but the grades already described will actually cover all the varieties in the market.

There is very little difference between the blends of genuine whiskeys, provided that they have been mixed by honest dealers; the Trade, however, have their peculiar fancies for certain *brands*, deeming them better than others, but there is more imagin-

ation than reality in their discrimination, from the fact that different firms will make up the same grade of whiskey, arriving at similiar results, but not necessarily following the same formula, the main object being to suit the tastes of the consumers, whose preference is usually with blends of pure whiskeys—when they can get it.

HINTS TO WHISKEY BUYERS.

In purchasing bonded whiskeys, the buyer should not allow himself to be misled by the *original* cost of the liquor. The actual outlay incurred while in bond greatly increases the first cost, and must be taken into consideration before the item of profit can enter into the calculation.

The accrued cost of a barrel of whiskey at the end of the three years it is permitted

to lay in bond, and then withdrawn, will be about as follows :

46 gallons at, say, 50 cents . . .	\$23.00
Storage in bond, three years . . .	1.80
Insurance for three years35
Compound interest @ 6% . . .	4.40
Shrinkage do. 4 gallons . . .	2.00
	<hr/>
	\$31.55

This makes the remaining 42 gallons net about 75 cents per gallon, actual cost. If the tax, 90 cents, be added, the price of the genuine article will be \$1.65 per gallon.

The same calculation on 46 gallons of whiskey at 70 cents, would show a cost of nearly \$1.04 per gallon ; or, with tax added \$1.94—net cost when withdrawn from bond.

By following these calculations the buyer can judge what the price of the bonded article should be approximately when withdrawn from bond.

When purchasing straight goods *free*, that is, already withdrawn from bond and tax-paid, the buyer should be a first class judge of whiskey, because such goods are generally adulterated with continuous spirits which have been in barrel for one or two years, and so obtained the barrel-flavor. This adulteration sometimes amounts to 40 or even 50%, if not more, and is, of course, illegal ; but the Almighty Dollar cares little about law, and still less about equity.

AGE OF WHISKEY.

There is a general supposition that the older the whiskey the better it becomes. This is not altogether the fact, as whiskey that has been ten or fifteen years in the wood takes up too much of the tannin of the oak-barrel, and is not as good a beverage as at earlier periods. There is always, however,

a considerable quantity of old whiskey in the market, and it is generally used for blending with new whiskey, one or two gallons to the barrel, giving the new goods the taste and appearance of age.

The cost of keeping whiskey for ten years is so increased, by shrinkage and the interest on the capital invested, that dealers do not, as a general rule, carry any great quantity of it, and when sold, it is usually filled up with high-proof spirits to bring it to the Government gauge and proof.

IMPORTED LIQUORS.

Imported liquors are shipped in bond; and when landed, are taken in charge by the Revenue Department and placed in bonded warehouses, where they remain until the tax of two dollars per gallon is paid previous to their withdrawal. The high rates charged

for storage in bonded warehouses deters owners from leaving them there very long, and they are therefore soon withdrawn.

The leading articles of imported distilled liquors are

French Brandies.

Scotch Whiskeys.

Irish Whiskeys.

Holland Gins.

There are numerous brands of each ; but, as is the case with domestic whiskeys, the same goods are differently branded to suit the requirements of the Trade ; and, like whiskeys, unless they are purchased in bond, the buyer gets very little pure goods. The average prices of these imported liquors, in bond, vary according to age.

French Brandies, from \$2.50 to \$7.50.

Scotch Whiskeys, from 2.00 to 4.50.

Irish Whiskeys, from 2.00 to 4.50.

Holland Gin, from 2.50 to 3.50.

If to these cost prices, we add \$2.00 tax, and allow another dollar for leakage, shrinkage and other incidents and accidents, it can readily be conceived that but little of the pure imported article finds its way into the bar-rooms and saloons.

It is far better policy and strongly advisable for the brandy consumer to buy California Brandies at \$1.60, with 90 cents tax added, making \$2.50 a gallon, and so obtain a pure article.

FRENCH BRANDY MIXTURES.

It has just been remarked that but little pure imported liquors are likely to be dispensed at the public bar-rooms.

The French Brandies usually met with are compounded as follows :

GRADE NO. 1.

Spirits,	45 gallons.
Cognac Oil,	$\frac{1}{8}$ ounce.
Coloring,	6 do.

In this, and in all cases where Cognac Oil is used, it must be cut in one pint alcohol of at least 90% proof.

This imitation of French Brandy costs \$1.20 per gallon.

GRADE NO. 2.

Spirits,	45 gallons.
St. John's Bread Extr.	$\frac{1}{2}$ do.
Cognac Oil,	$\frac{1}{8}$ ounce.
Coloring,	6 do.

The Cognac Oil must be first cut in one pint 90% alcohol.

This imitation of French Brandy costs \$1.25 per gallon.

FRENCH BRANDY MIXTURES.

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GRADE NO. 3.

Spirits, 40 gallons.

French Brandy, 5 do.

St. John's Bread Extract, $\frac{1}{2}$ do.

Oil of Cognac (see Grade No. 1) $\frac{1}{8}$ ounce.

Coloring, 6 do.

This low-grade mixture costs \$1.50 per gallon.

GRADE NO. 4.

Spirits, 35 gallons.

French Brandy, 5 do.

California Brandy, 5 do.

St. John's Bread Extract, $\frac{1}{2}$ do.

Cognac Oil (see Grade No. 1) $\frac{1}{8}$ ounce.

Coloring, 6 do.

This blend of brandies costs \$1.65 per gallon.

GRADE NO. 5.

Spirits, 30 gallons.

French Brandy, 15 do.

St. John's Bread Extr., $\frac{1}{2}$ gallons.

Coloring, 4 ounces.

This fair mixture of French Brandy costs \$2.50 per gallon.

GRADE NO. 6.

Spirits, 20 gallons.

French Brandy, 25 do.

St. John's Bread Ext., $\frac{1}{2}$ do.

Coloring, 2 ounces.

This is what is usually offered as a fine article and costs \$3.50 per gallon.

GRADE NO. 7.

French Brandy, $22\frac{1}{2}$ gallons.

California do. $22\frac{1}{2}$ do.

This blend of pure brandies costs \$4.50 per gallon.

In addition to these grades, a barrel of California Brandy is flavored with

Cognac Oil, 1 drachm.

St. John's Bread Ext., $\frac{1}{2}$ gallon.

Raisin Juice is sometimes, and preferably, used instead of the St. John's Bread Extract. This mixture is often sold as a genuine French Brandy, especially when it is sold bottled and cased.

IRISH AND SCOTCH WHISKEYS.

GRADE NO. 1.

Spirits,	40 gallons.
Scotch Whiskey.	5 do.
Oil of Birch,	10 drops.

The Oil of Birch must first be cut with one pint 90% alcohol, and imparts the smoky flavor peculiar to Scotch Whiskey.

This grade costs \$1.40 per gallon.

GRADE NO. 2.

Spirits,	30 gallons.
Scotch Whiskey,	15 do.
Oil of Birch (see Grade No. 1),	8 drops

This mixture costs \$1.90 per gallon.

GRADE NO. 3.

Spirits,	$22\frac{1}{2}$ gallons.
Scotch Whiskey,	$22\frac{1}{2}$ do.
Oil of Birch (see Grade No. 1),	5 drops.
This makes a first-class mixture at a cost of \$2.75 per gallon.	

Three grades of Irish Whiskey can be made in the same manner as the corresponding grades of Scotch Whiskey; but using Irish instead of Scotch in the same proportions given, and omitting the Oil of Birch, and the alcohol used for cutting it.

GINS.

Gins are imported under various brands of Holland Gin, and are highly adulterated before they reach the public consumer.

GRADE NO. 1.

Spirits,	45 gallons.
Oil of Juniper Berry,	$\frac{1}{2}$ ounce.

The Oil must be first cut in one quart 90% alcohol.

This entirely factitious gin cost \$1.20 per gallon.

GRADE NO. 2.

Domestic (Grade No. 1) Gin, 40 gallons.

Holland Gin, 5 do.

This grade costs \$1.50 per gallon.

GRADE NO. 3.

Domestic (Grade No. 1) Gin, 30 gallons.

Holland Gin, 15 do.

This costs \$1.80 per gallon.

GRADE NO. 4.

Domestic (Grade No. 1) Gin, 20 gallons.

Holland Gin, 25 do.

This is sold as a fine article, and costs \$2.75 per gallon.

These four grades are the best that are in use, and command a much higher price

necessary to cover the heavy expenses of the rectifying house.

RUMS.

There are five brands of Rum in the market, two of which are domestic, and three imported.

New England Rum, Domestic.

St. Lawrence, do. do.

Jamaica, do. West Indies.

Arrac de Batavia, do.

San Croix Rum, Mexico.

This last is called Santa Cruz Rum.

The only brands which meet with general demand are the Domestic and the Jamaica, and the prices of these, tax-paid, are as follows :

New England, \$1.50.

St. Lawrence, 1.60.

Jamaica, 4.50.

The Domestic brands of Rum are generally cut 50% with Spirits, reducing their cost to about \$1.30 per gallon.

Jamaica Rum is graded as follows :

GRADE NO. 1.

Spirits, 40 gallons.

New England Rum, 5 do.

Prune Juice, $\frac{1}{2}$ do.

Rum Essence, 8 ounces.

Coloring, 12 do.

This grade costs \$1.25 per gallon.

GRADE NO. 2.

Spirits, 30 gallons.

New England Rum, 14 do.

Prune Juice, 1 do.

Rum Essence, 8 ounces.

Coloring, 12 do.

This will cost \$1.35 per gallon.

GRADE NO. 3.

Spirits,	30 gallons.
New England Rum,	10 do.
Jamaica Rum,	5 do.
Prune Juice,	1 do.
Rum Essence,	8 ounces.
Coloring,	10 do.

This will cost \$1.55 per gallon.

GRADE NO. 4.

Spirits,	25 gallons.
New England Rum,	10 do.
Jamaica Rum,	10 do.
Prune Juice,	$\frac{1}{2}$ do.
Rum Essence,	8 ounces.
Coloring,	8 do.

This mixture will cost \$1.80 per gallon.

GRADE NO. 5.

Jamaica Rum,	25 gallons.
New England Rum,	20 do.
Coloring,	4 ounces.

This is the best grade and costs \$2.75 per gallon.

Rum is about the easiest compound in the market to detect adulterations in.

Pure Jamaica Rum will not be discolored by the addition of Permanganate of Potassium and Muriatic Acid. Adulterated and colored mixtures turn yellow under these tests.

APPLE AND PEACH BRANDIES.

These are exclusively domestic products, distilled from the juice of the fruit, and are made principally in New Jersey and Maryland.

As these liquors command a high price, there is considerable adulteration going on in them.

The newly distilled products bring from \$2.75 to \$3.50 per gallon, tax-paid.

The articles used in adulterating are simply spirits flavored with Apple or Peach Essence, and are prepared as follows :

APPLE ESSENCE.

Take Fusel Oil,	64 ounces.
Acetic Acid,	16 do.
Sulphuric Acid,	12 do.
Valerianic Acid,	4 do.

Mix ; and when cool, distill in a glass retort 64 ounces over ; add to this—

Butyric Ether,	8 ounces.
Valerianic Ether,	8 do.
Oil of Bitter Almonds,	1 do.

Two ounces of this Apple Essence is used to each barrel of spirits.

PEACH ESSENCE.

Take Oil of Pear,	8 ounces.
Sebacic Ether,	16 do.



Butyric Ether, 8 ounces.

Oil of Bitter Almonds, 1 do.

Alcohol, 1 gallon.

Dissolve, as usual, the oils in sufficient 90% alcohol, and mix. Eight ounces of this Peach Essence is sufficient for a barrel of spirits.

CHERRY AND PRUNE WHISKEY.

Both of these liquors are imported from Germany, where they are known under the names of Kirschenwasser, and Zwetschenwasser, respectively. They are imported only in small quantities, and bring twice as much as they are worth, offering little temptation for adulteration.

All imported bottled and cased liquors pay a tax equivalent to \$2 per gallon. Imported wines pay only 40 cents per gallon. Fruit juices, such as Cherry, Blackberry, and

Raspberry Juice come in under the head of Drugs, with a very light duty.

The price of these juices, of course, vary, being dependent upon the crop each season; they will average about :

Cherry Juice, 45 cents per gallon.

Blackberry Juice, 70 do. do. do.

Raspberry do. 1.20 do. do.

WINES.

Imported wines are generally blended with the cheaper grades of California wines, or with cider which has been seasoned by time.

Red wines are largely adulterated with Cherry Juice, and coloring matter, and it is safe to say that it is good policy to avoid foreign wines as offered in the market, and adopt the domestic products, especially those from California, and both dealer and consumer

will have the satisfaction of obtaining at least a genuine article.

But, as imported wines are offered and sold in considerable quantities in the Trade, it would be as well to show how these wines are usually prepared, blended and adulterated.

Before entering on this, however, the various preparations used for these purposes will first be described for future reference.

ESSENCES, EXTRACTS, ETC., FOR WINES AND CORDIALS.

ESSENCE OF LOGWOOD.

Take Logwood, ground, 10 pounds.

Proof Spirits, 10 gallons.

Let the mixture digest for 20 days, and when settled, decant the clear liquor, or strain it.

EXTRACT OF KINO.

Take Gum Kino, 8 ounces.

Alcohol, 1 gallon.

When the Gum is dissolved, add

Muriatic Acid, $\frac{1}{4}$ ounce.

ESSENCE OF MALVEY FLOWER.

Take Malvey Flower, 10 pounds.

Alcohol, 5 gallons.

Steep for 20 days, then filter.

EXTRACT OF GINGER.

Take African Ginger, bruised, 20 pounds.

Proof Spirits, 12 gallons.

Steep for 20 days, then, to 10 gallons of
the above

add, Water, 10 gallons.

H C Muriatic Acid, 5 ounces.

Decant the Liquor and add

Carbonate of Soda, 5 ounces,
to neutralize the Acid, and filter.

ESSENCE OF STRAWBERRY.

Take Orris Root, 4 pounds.
Spirits, 1 gallon.
Butyric Ether, 4 ounces.

Steep four days, and filter.

RED COLORING.

Take Cudbear, 16 ounces.
Spirits, 1 gallon.

Steep for 24 hours, and filter.

YELLOW COLORING.

Take Curcuma Root, 16 ounces.
Spirits, 1 gallon.

Steep for 24 hours, and filter.

ESSENCE OF ROSE.

Take Oil of Rose Geranium, 1 ounce.
Attar of Roses, 30 drops.
Alcohol, 16 ounces.

The Oils are first cut with sufficient 95% Alcohol.

ESSENCE OF CHOCOLATE.

Take Cocoa Beans, roasted and

ground,	32	ounces.
Vanilla Bean,	1	do.
Tonka Bean,	$\frac{1}{2}$	do.
Alcohol,	$\frac{1}{2}$	gallon.

Macerate for four days and filter.

ESSENCE OF CURAÇOA,

Take Oil of Orange, sweet, 8 ounces.

Oil of Lemon,	4	do.
Oil of Rose,	1	drachm,
Alcohol,	1	gallon.

The Oils are first cut with sufficient 90% Alcohol.

ESSENCE OF BENEDICTINE.

Take Oil of Orange, 8 ounces.

Oil of Angelica, 2 do.

Chloroform, 16 ounces.

Alcohol, 1 gallon.

The Oils to be first cut with sufficient 95% Alcohol.

ESSENCE OF KÜMMEL.

Take Oil of Caraway Seed, 16 ounces.

Oil of Anise, 2 do.

Oil of Dill, 2 do.

Alcohol, 1 gallon.

The Oils first cut with sufficient 95% Alcohol.

ESSENCE OF LEMON.

Take Oil of Lemon, 4 ounces.

Cut with sufficient 95% Alcohol to dissolve it.

Add Alcohol, 1 gallon.

ESSENCE OF CELERY.

Take Celery Root, 16 ounces.

Celery Seed, 16 do.

Vanilla Bean, 2 do.

Bruise thoroughly, and macerate for ten days in

Alcohol, 1 gallon.

ESSENCE OF ANISETTE.

Take Oil of Anise, 8 ounces.

Oil of Carraway, 2 do.

Oil of Cardamon, $\frac{1}{4}$ do.

Alcohol, 1 gallon.

The Oils cut with sufficient 95% Alcohol.

ESSENCE OF JAMAICA GINGER.

Take Jamaica Ginger, crushed, 5 pounds.

Alcohol, 1 gallon.

Macerate for five days, and filter.

This will cost \$3.50 per gallon.

ESSENCE OF PEPPERMINT.

Take Oil of Peppermint, 8 ounces.

Oil of Spearmint, 1 do.

Alcohol, 1 gallon.

Filter through Magnesia.

ESSENCE OF GERMAN BITTERS.

Take Oil of Calamus,	4	ounces.
Oil of Orange,	4	do.
Oil of Wormwood,	$\frac{1}{2}$	do.
Oil of Anise,	$\frac{1}{2}$	do.
Oil of Cloves,	1	do.
Oil of Cinnamon,	1	do.
All cut with sufficient 95% Alcohol.		
Alcohol,	$\frac{1}{2}$	gallon.

NOTE.—In all instances where cut oils have been added to alcohol, in case of cloudiness or milky appearance, the product should be filtered through magnesia. *Mfso*

COMPOUNDING WINES.

The Port, Sherry and Claret Wines, as usually offered for sale, are compounded in the manner explained below.

The mixtures given are those which represent a good quality of the wine, but there is a great deal in the market that is of an inferior grade.

PORT WINE.

Spanish Port,	20	gallons.
Cherry Juice,	10	do.
Syrup,	3	do.
Water,	7	do.
Boracic Acid,	2	ounces.
Essence of Logwood,	8	do.

SHERRY WINE.

Spanish Sherry,	20	gallons.
California Hock,	20	do.

CLARET WINE.

California Hock,	40	gallons.
Extract of Kino,	8	ounces.
Essence of Malvey Flower,	8	do.

CORDIALS.

There are various methods of preparing Cordials, some of which are of a very inferior grade ; the opportunity for cheapening these products being increased by the high flavor, peculiar to each kind of Cordial, being generally sufficient to disguise not only nature of the ingredients but also the spirits which are used in compounding them. The following will yield excellent results, equal to first class goods :

GINGER BRANDY.

Spirits,	20 gallons.
Syrup,	5 do.
Water,	10 do.
Extract of Ginger,	10 do.
Tartaric Acid,	4 ounces.
Coloring,	4 do.

This will cost about 75 cents per gallon.

BLACKBERRY BRANDY NO 1.

Spirits,	8 gallons.
Cherry Juice,	10 do.
Prune Juice,	2 do.
Syrup,	6 do.
Water,	24 do.
Oil of Cinnamon,	2 drachms.
Oil of Cloves,	1 do.
Tartaric Acid,	4 ounces.

The Oils must first be cut in sufficient 95% Alcohol to dissolve them.

The cost will be about 43 cents per gallon.

BLACKBERRY BRANDY NO. 2.

Spirits,	10 gallons.
Cherry Juice,	15 do.
Prune Juice,	2 do.
Port Wine,	2 do.
Syrup,	6 do.
Water,	15 do.

Oil of Cinnamon, 2 drachms.

Oil of Cloves, 1 do.

Tartaric Acid, 4 ounces.

The Oils must first be cut in sufficient 95% Alcohol to dissolve them.

This mixture is a superior article, costing 75 cents per gallon.

BLACKBERRY BRANDY NO. 3.

Blackberry Juice, 25 gallons.

Spirits, 15 do.

Syrup, 6 do.

Tartaric Acid, 8 ounces.

Oil of Cinnamon, 2 drachms.

Oil of Cloves, 1 do.

The Oils are cut with sufficient 95% Alcohol to dissolve them.

This is the best Blackberry Brandy ; and costs \$1.25 per gallon.

CHERRY BRANDY.

Cherry Juice,	25 gallons.
Spirits,	15 do.
Syrup,	6 do.
Tartaric Acid,	8 ounces.
Oil of Bitter Almonds,	2 drachms.

The Oil is cut with sufficient 95% Alcohol to dissolve them.

This is a much better article than is usually sold, and will bear cheapening by the addition of water. It costs 90 cents per gallon.

STRAWBERRY CORDIAL.

Spirits,	25 gallons.
Syrup,	10 do.
Water,	10 do.
Tartaric Acid,	8 ounces.
Essence of Strawberry,	16 do.
Red Coloring,	8 do.

This will cost about 80 cents per gallon.



RASPBERRY SYRUP.

Raspberry Juice, 10 gallons.

Syrup, 20 do.

Cherry Juice, 10 do.

Boracic Acid, 4 ounces.

This Syrup will cost 80 cents per gallon.

LEMON CORDIAL.

Spirits, 25 gallons.

Syrup, 6 do.

Water, 14 do.

Citric Acid, 8 ounces.

Essence of Lemon, 8 do.

Yellow Coloring, 8 do.

LAVENDER CORDIAL.

Spirits, 25 gallons.

Syrup, 6 do.

Water, 14 do.

Oil of Lavender Flowers, 2 drachms.

Cut with sufficient 95% Alcohol.

Coloring, 1 ounce.

This should cost 60 cents per gallon.

ROSE CORDIAL.

Spirits, 25 gallons.

Syrup, 6 do.

Water, 14 do.

Essence of Rose, 8 ounces.

This will cost 70 cents per gallon.

CHOCOLATE CORDIAL.

Spirits, 25 gallons.

Syrup, 6 do.

Water, 14 do.

Essence of Chocolate, 32 ounces.

Coloring, 2 do.

This will cost 75 cents per gallon.

CURAÇOA.

Proof Spirits, 15 gallons.

Cherry Juice, 15 do.

Syrup, 10 do.

Essence of Curaçoa, 12 ounces.

This is a fine article, costing \$1.90 per gallon.

MARASCHINO.

Spirits, 30 gallons.

Syrup, 10 do.

Peach Brandy, 5 do.

Oil of Bitter Almonds, $\frac{1}{4}$ ounce.

Cut in sufficient 95% Alcohol.

This will cost \$1.25 per gallon.

BENEDICTINE CORDIAL.

Proof Spirits, 40 gallons.

Syrup, 10 do.

Essence of Benedictine, 8 ounces.

Coloring, 4 do.

This costs \$1.60 per gallon.

OLD TOM GIN.

Domestic Gin, 40 gallons.

Syrup, 2 do.

Oil of Angelica, 1 drachm.

Cut in sufficient 95% Alcohol.

This will cost \$1.18 per gallon.

BERLINER KÜMMEL.

Spirits, 40 gallons.

Syrup, 5 do.

Essence of Kümmel, 16 ounces.

This gives a fine article costing \$1.05 per gallon.

ANISETTE CORDIAL.

Spirits, 30 gallons.

Syrup, 10 do.

Essence of Anisette, 8 ounces.

A very good cordial, costing 80 cents per gallon.

ROCK AND RYE.

Rye Whiskey, 30 gallons.

Syrup, 10 do.

This will cost \$1.50 per gallon.

ROCK, RYE AND CELERY.

Rock and Rye, 40 gallons.

Essence of Celery, 16 ounces.



RUM PUNCH.

Proof Spirits,	20 gallons.
Syrup,	10 do.
New England Rum,	10 do.
Tartaric Acid,	8 ounces.
Essence of Lemon,	8 do.
Coloring,	12 do.

This makes a fine Punch for mixing; it costs \$1.85 per gallon.

GERMAN BITTERS.

Spirits,	25 gallons.
Syrup,	3 do.
Water,	7 do.
Essence of German Bitters,	8 ounces.
Coloring,	4 do.

This is a fine, aromatic article, costing only 75 cents per gallon.

COCKTAIL BITTERS.

Spirits,	30 gallons.
Bitter Orange Peel,	8 pounds.
Cinnamon Bark,	8 do.
Cudbear,	4 do.
Canalles,	1 do.
Quassia Chips,	$\frac{1}{2}$ do.
Gentian Root,	$\frac{1}{2}$ do.
Grains of Paradise,	$\frac{1}{2}$ do.
Cloves (whole),	$\frac{1}{4}$ do.
Colocynthin,	$\frac{1}{4}$ do.

Bruise and macerate for 10 days.

It will cost about \$1.50 per gallon.

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